



Version: 27.05.25

MBD

MBD comes in the form of a fine powder, white to slightly cream in color, with a neutral taste and odor. In breadmaking, it makes it possible to obtain a light, even crumb, thanks to its balanced protein content.

FLOUR		NUTRITIVE VALUE(PER 100 G)	
Ingredients:	Wheat flour	Energy kcal:	340
Structure:	Fine powder	Energy kJ:	1441
Allergens:	Cereals containing gluten (Wheat)	Fats:	1,4 g
		Carbohydrates:	68,4 g
		Fibers:	3,2 g
		Proteins (Nx6,25):	11,8 g

* The figures depend on the new harvest.

BREAD

Crumb:	Airy
Odour:	Neutral
Colour:	White or slightly cream

PACKAGING

25 kg

NOTES

Flour obtained after milling selected wheat, followed by sifting and blending. Long shelf life (production date + 6 months). Store in a cool, dry place away from heat and humidity.



Main ingredients

MBD:	5 kg
Water*:	2,9 l
Yeast:	100 g
Salt:	85 g
Sourdough:	1,25 kg

Kneading

Spiral:	1° speed	4'
	2° speed	3'

Dough temperature

26 °C - 27 °C

RECIPE

Resting and proofing time

1° rest:	30'
Trimblings	
2° rest:	30'
Weigh:	p. ex. 720 g
To round or stretch	
Rest:	15'
Score and place in bread molds	
Final proof:	± 60'

Baking

Baking temperature:	220 °C
Baking time with steam for 720 g loaves:	40'

* The amount of water added depends on the new harvest.

